



RE IMAGINED | ISSUE TWELVE | OCT 2021

New2 Buzz

BIG Story

WE CROWNED OUR

Retail Challenge

WINNERS

KUDOS TO DURBAN FOR TAKING THE CROWN

*"Congrats to Durban for their amazing
gees, amazing people, and an amazing
experience. Have a great year ahead
folks, take care and be safe!"*

John Morris - MD



SOME OF THE WINNING DISHES

*"Thank you! And well done to the whole KZN team for
working hard to make this work. Now we need to sell!"*

Jacques Visagie - KZN GM



Currie Cup

CHAMPIONS 2021

IT TAKES THE BEST TO BACK THE BEST, ALL HAIL
THE VODACOM BULLS FOR A GREAT WIN



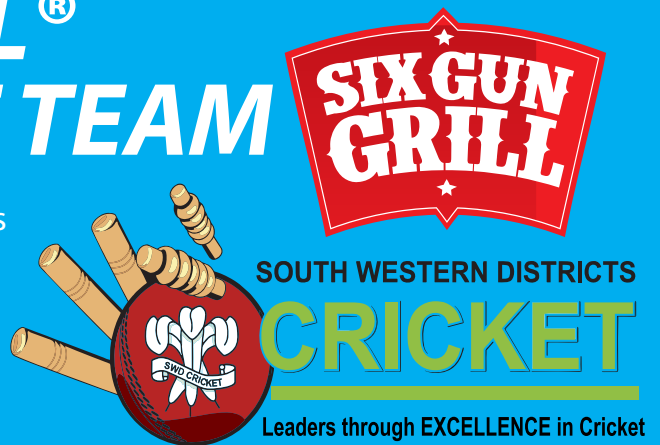
Drum Roll Please...

ANNOUNCEMENT OF THE **SIX GUN GRILL®** **SWD CRICKET TEAM**

We are thrilled to be the new title sponsors of Six Gun Grill® SWD CRICKET.

Exciting team and fantastic bunch of gentlemen. We look forward to what is no doubt going to be a brilliant season.

#SixGunGrill #SWDCricket



TRIBUTE TO *William Petersen*



It is with great sadness that we had to say our final goodbye to William Petersen, a loyal and dedicated employee of Crown Food Group for 23 years, on 16 August 2021 at the age of 48 due to Covid-19 complications. He started his professional career at CFG as a general worker at the dry plant and was promoted to various positions within the manufacturing facility. He was in the Quality Technician position in the Technical Services Department for the last 13 years and in addition to his daily duties he was the departmental health and safety representative and first aider.

He was a gentleman, a colleague, a mentor, and most of all a friend to everyone who knew him. He never had a bad word to say about anyone and showed respect and empathy to all, irrespective of the situation. William was passionate about his work, loved his family and was very proud of the Six Gun Grill® brand. He spoke lovingly about his family, especially his daughters, Joy and Hope, to anyone who would listen because as their names state they brought him both joy and hope.

William was part of the foundation of the Technical Services Department and supported me as his manager in all my projects, tasks and decision making. He was my go-to person and my biggest supporter. He made the laboratory and team functions come alive with his presence, whistling and jokes. He was the first to greet anyone who came in the laboratory and the first to wish you a good evening and safe journey home at the end of the working day. The technical laboratory and team will never be the same again. William's absence is felt daily but we know he would want us to keep his legacy alive and do our best.

To his family, friends and everyone who knew him, please know that you are in our thoughts and prayers and in the famous words of William "Guys sanitise and be safe".

Rest well William, we will miss you forever.

Cheryl Basson
Technical Services Manager



A GREAT Big Thank You

FROM GOBABIS MTB CHALLENGE TO CROWN NATIONAL

We would like to extend our Thanks and Gratitude to Crown National for the Goodie Bags and all the Promotional Material received. It is a privilege to be well fitted and kitted when attending an Event, this was highly appreciated by all Competitors and Organizers alike.

The Day was a success for a small community like Gobabis, although marked by bitterly cold weather, and only 107 of the 200 initial Entrants took part in the various Races, all Competitors were impressed by the Crown National Goodie Bag.

Each Entrant received a Goodie Bag at the Finish of the Race and all Visitors and Entrants were treated to either a Beef Burger with Six Gun Grill® spice or a Chicken Burger with Six Gun Grill® Marinade. The Food was delicious, and the Spice/Marinade was a Winner!!

Crown Mills Namibia cc will be promoting at many more events as the main objective was visibility and publicity which was achieved at this Event. Looking forward to the next successful Event together. With thanks from Silke Alex.

TO CROWN NATIONAL



TOOLBOX TALK FROM THE OHS Corner

We were all informed to report OHS incidents such as near misses, injuries, or environmental incidents to our supervisors in the OHS Induction sessions. Many of these, however, especially near misses and first aid type injuries, are still not being reported. There are many reasons why any sort of injury, regardless of the severity should be reported.

Importantly, it is to ensure that the risk is made safe for yourself and others at the workplace. Also, to share your experience gained from the occurrence with others in order to keep it from happening later on. Reporting incidents doesn't only protect you individually, but also protects the company by preventing a possible near miss in developing into an OHS Accident.

Line managers, likewise, are needed to advise their staff regarding the consequences of not reporting incidents. We urge you to let us continue to work in a safe manner and report any safety risks in our operations.

Safety begins with you!

TOPIC: INCIDENT REPORTING

AUTHOR: Thembanator



INCIDENT MANAGEMENT



INCIDENT



PROCESS



DETECTION



ANALYSIS



INITIAL SUPPORT



RESTORE



REPORTING



Puzzle Challenge

ARE YOU READY FOR SOME WORD CRUNCHING?



ACROSS

- 2 All cultures are celebrated
- 6 A Japanese term describing good taste and deliciousness
- 7 Spicy flavour with top notes of clove and nutmeg
- 10 To protect the interests of all consumers
- 11 The number of Crown National Centres of Excellence
- 12 It is the sodium salt of glutamic acid
- 13 Seed of the fruit from East Indies, British West Indies

DOWN

- 1 The products sheep casings are generally used for
- 3 The affordable fresh meat range
- 4 The oldest form of processed meat
- 5 Currie Cup Champions 2021
- 8 A delicious wors with a strong coriander flavour
- 9 A curing agent used in cured meats which have longer curing times

PUZZLE ANSWERS: *SEP ISSUE PUZZLE

ACROSS

- 3 - TAKEALOT
- 5 - CROWNNATIONAL
- 6 - MICROSAFE
- 7 - STABILITAT
- 9 - TWENTY
- 10 - DUANE

DOWN

- 1 - SAFARI
- 2 - DANNY
- 4 - OKTO
- 6 - MOTIVATION
- 8 - JIMMYS
- 11 - STORMERS

WHAT'S COOKING WITH
CHEF PIETER KRUGER

Yellow Curry

INGREDIENTS

50 ml Oil
160 g Onions, chopped
2 kg Chicken breasts, cubed
100 g SO GOOD YELLOW CURRY MIX - CODE: 3693758
100 g Butter
100 g Tomato paste
250 ml Water
250 ml Cream

METHOD

1. Heat oil in a pot. Sauté the onions in the oil until soft.
2. Add the chicken and fry until the meat starts to change colour.
3. Sprinkle the SO GOOD YELLOW CURRY MIX over the chicken and cook for 1 minute while stirring.
4. Melt in the butter and add the tomato paste.
5. Gently stir in the water and cream, simmer until the mixture begins to thicken.

